

Wines

AND WINE SERVING





What is WINE?

Wine is the pure, naturally fermented juice of fresh ripe grapes.

Wine is both a *meal-time beverage*—harmonizing with and adding to the goodness of other foods — and a *refreshment beverage* served for moderate, more considerate entertaining.



So that you may better understand wine — know how to use, serve and care for the different wine types — this handbook has been prepared for you by the wine growers of California, acting through the Wine Advisory Board, 85 Second Street, San Francisco.



How WINE is grown

WINE is a product of Nature—and in wine-making, man's role is simply that of guiding the development and constantly watching to see that Nature does her work to perfection.

First of all —the grapes

The climate and soil of the vineyard are extremely important in growing wine grapes. Here California is particularly favored — for its wide range of climates and soils permits the wine grower to bring every grape variety to perfect maturity. Cool mountain valleys and hillside vineyards produce the best grapes for table wines. Warmer valleys and near-desert areas provide the sunshine needed for sweet dessert wine grapes.

The Vintage

Grapes ripen late in summer and in the autumn. The harvest (or vintage) is made by skilled vintagers who carefully select and pick only the full-ripened fruit. Most fine wine grapes are small or medium in size and must have distinctive qualities as to flavor, color, sweetness and acidity.

To the Winery

The winery is the wine grower's workshop. Here he regulates the pressing and fermentation . . . here he oversees the aging, the blending and the storing.

Quickly after picking, the fresh grapes are examined and weighed. Next an almost-human mechanical crusher removes the stems and presses the juice without breaking the seeds.

Then in large casks Nature's fermentation begins. This takes from a few days to many weeks, depending on the kind of grape and type of wine. During fermentation, the wine yeasts convert the natural sugar of the grapes into wine alcohol. The alcohol in wine is Nature's means of preserving the juice of the grape. The quality of the wine is constantly guarded during fermentation by careful temperature control and by frequent laboratory tests.

How WINE is grown

In making red wine, the juice is fermented *with* the grape skins (from which the natural pigment enters the wine, giving it rich red color and piquant flavor). For white wine, the juice is separated from the grape skins *before* fermentation. Sometimes white wines are made from the clear white juice of dark-colored grapes.

Blending Most wines are blended from the juice of two or more grape varieties. This is an art requiring great tasting skill and a thorough knowledge of the proper grapes needed to produce the wine types desired. Blending not only brings out the fine qualities of wines, it helps to maintain uniform quality.

Table Wines In the "dry" table wines, the grape sugar is completely fermented out of the wine; that is, the natural fermentation is allowed to run its course until the wine is "dry." These wines are usually served with meals and are therefore known as "table" wines. Claret, Burgundy, Zinfandel, Sauterne, Rhine Wine, and Chablis are examples of the more popular table wines. Table wines contain about 12 per cent alcohol.

Dessert Wines In making "sweet" dessert wines, a little pure grape brandy is used to arrest the fermentation and prevent complete conversion of the grape sugar. These wines are usually served for appetizer, dessert and entertainment purposes and are therefore known as "dessert" wines. Port, Sherry and Muscatel are examples. These wines contain about 20% alcohol.

The Sherry Process Sherry is aged in oak or redwood casks at warm temperature. Prolonged contact of the warm wine with air develops the distinctive Sherry bouquet and its nutlike flavor.

How WINE is grown

Sparkling Wines

Champagne and other sparkling wines "sparkle" because they contain natural carbonic gas. Champagne gets its sparkle from a secondary fermentation of the wine either in the bottle or in large, glass-lined containers. It must be handled hundreds of times and requires special bottles and corks. The great care in handling and the high tax explain why Champagne costs more than other wines. There are also artificially carbonated wines which are very popular and less expensive.

These wines, like table wines, contain about 12% alcohol.

Aging

Wines must be properly aged to make them smooth and mellow. Some wines take years to mature while others are at their best when comparatively young.

While most dry table wines become mature in one, two, or three years, others continue to improve several years longer. Sweet dessert and appetizer wines are best from two years onward.

However, even wines of the same type may require different lengths of time to become fully mature. For this reason, many connoisseurs warn against judging wine by its age. *Judge a wine first for taste and bouquet, they advise — if those qualities please, the age of the wine is unimportant.*

The producer ages wine first in the wood, then he continues aging it in the bottle. Wine is the only beverage that still improves after bottling.

Vintage years

In Europe, "vintage" is a term used to mark the years when wine grapes mature to perfection—the better European wines are made from "vintage year" grapes. Because California's uniform climate insures perfectly matured grapes year in and year out—"vintage year" has no such bearing on the quality of California wine.

WINE *types*



Of the hundreds of different types of wine — only about 28 types are in general use. Knowing the few most popular wines, you may easily choose those you and your guests like best and the occasions when the wines are most delightful to serve.

Only five main types

Wines are naturally grouped according to the kinds of food they go with, because wine and food are natural companions. Thus, there are five principal groups of wine: *appetizer wines, red table wines, white table wines, sweet dessert and refreshment wines, and sparkling wines.* You will find the most popular wines in each of these groups described on the pages that follow.

Wine names

Most wines bear internationally known generic type names such as Sherry, Port, Burgundy, Claret, and Sauterne. These names are used by all wine-growing countries and describe specific types of wine.

Some wines are named for the principal grape varieties from which they are made. For example, Muscatel, Riesling, Zinfandel and Cabernet. Wines bearing "varietal" names are gradually becoming better known.

Many excellent table wines are presented without either generic or grape names — being labeled simply "red dinner wine" or "white dinner wine."

Appetizer WINES

Because they are favored for before-meal or cocktail use, certain wines are called "appetizer wines."

The main ones are Sherry and Vermouth.

They have keener flavors than those of other wines and range from extra dry to semi-sweet. Most people prefer them cold — in two to four ounce portions.



Appetizer WINES



Sherry ∪ Wine characterized by a "nutty" flavor. Ranges in color from pale to dark amber. It is made dry, medium-dry and sweet. The dry Sherry is the most popular of all the appetizer wines.

Besides its use as an appetizer, Sherry is an all-purpose wine — served on any occasion, any time.

Vermouths ∪ Wines flavored with aromatic herbs. There are two types — dry (French type) and sweet (Italian type). The dry is pale amber and the sweet is dark amber. They may be served alone, well-chilled, or used in numerous mixed drinks.

Madeira and Marsala ∪ Wines resembling Sherry but sweeter and darker in color. Marsala is sweeter than Madeira.

Red Table WINES


To the average wine-user, most red table wines are very much alike. They are made dry and tart to blend, as a sauce or a condiment does, with main course foods. These wines, however, vary somewhat in their degree of tartness, lightness, fullness, color and bouquet—and in the flavor imparted to them by the grapes from which they are made.





Red Table WINES

RED TABLE WINES, because they are heavier in body and flavor, are usually served with the heartier main dishes such as steaks, roast beef, roast lamb, chops, wild game (grouse, rabbit, venison), roast pork, ham, pastes (macaroni, spaghetti, tagliarini, ravioli), and cheese dishes.

Most people enjoy red table wines best when served at cool room temperature in portions of from four to six ounces (about half water-goblet size). The average guest enjoys about two servings.

Claret  Dry, rich red, medium-bodied wine with a tasty sharpness. Clarets are the leading mealtime wines of almost every country in the world.

Burgundy  Generous, dark ruby-red wine stronger in flavor, body and bouquet than Claret.

Zinfandel  A Claret-type wine having the distinct taste and aroma of the Zinfandel grape.

Chianti. A medium-bodied, ruby-colored wine — strongly flavored — and of Italian character.

Cabernet. Wine made of Cabernet grapes. Stronger in flavor than Claret, lighter than Burgundy.

Barbera. Heavy-bodied wine made of and with the distinct flavor and aroma of the Barbera grape.

Barberone. A wine of the Barbera type, though not necessarily made of the Barbera grape.

White Table WINES

White table wines vary in color from pale straw to deep gold. Between different kinds of white table wines there is a marked variation in flavor. Some white wines are extremely dry and piquant; others are sweet and full-bodied. A few are so sweet that they are also used as dessert wines.

Because they are more delicate than red wines, white wines blend better with lighter foods. For example, white table wines go especially well with oysters, fish,




White Table WINES


chicken, squab, turkey, cold meats, creamed dishes, and egg dishes.

All white table wines taste best when served well-chilled (50° or less) in portions of four to six ounces (about half water-goblet size). They are best placed in the refrigerator one to three hours before serving.


Sauterne

 A golden, full-bodied wine, sometimes dry but usually semi-sweet. Sweeter sauternes are also made; these are most suitable as afternoon or dessert wines.

Rhine Wine

 Thoroughly dry, tart wine with a delicately pale golden color of slightly greenish hue. This wine is sometimes called Hock or Moselle.

Chablis

 A delicate, straw-colored, less tart wine with more fruity flavor and body than Rhine Wine.

Sweet Sauterne. Like most Sauternes — but sweeter. It is sometimes labeled "Haut Sauterne." The very sweet types of this wine are known as "Chateau" Sauternes.

Riesling. A Rhine wine made of Riesling grapes.

Light Muscat. A light wine of Muscat grapes with the characteristic muscat flavor and aroma. It is available either semi-sweet or sweet.

White Chianti. A slightly heavier mealtime wine, of Italian character.

The dessert and refreshment wines are all sweeter and heavier-bodied than the table wines. They vary widely in color and flavor, ranging from rich red, full-bodied Port to amber-colored cordial-type Muscatel and Angelica.

The wines in this group are the "all-occasion" wines. They may be served with any dessert, or in the evening,



or at any refreshment time—alone or with foods such as fruits, nuts, cheese, cookies or sweet cakes.

These sweet wines are pleasant either chilled or at room temperature, but most Americans prefer them cold. They are usually served in cocktail-size (about three-ounce) portions.

Port



A rich heavy-bodied sweet wine ranging from deep red to tawny color. There are also White Ports. Port is often called the "gentleman's drink."

Muscatel



A wine with the distinct flavor, aroma and sweetness of Muscat grapes. This sweet wine ranges in color from golden to dark amber.

Tokay



An amber-colored blend of sweet wines with a slightly "nutty" flavor.


Angelica. A sweet, straw or amber-colored wine of cordial type—mild and fruity in flavor.

Sweet Sherry. The sweeter Sherries, as well as Madeira and Marsala, are usually classified as appetizer wines, but are also excellent for refreshments and with desserts.


Sparkling WINES

The sparkling wines are the "party" wines for your special occasions. They are light, effervescent wines, both red and white, and are "all-purpose"—may be served as appetizers, during or after meals, or for refreshments.

Champagne

 Light white wine, made sparkling by the Champagne process which is a secondary fermentation of finished wine, creating a natural effervescence. Champagnes come dry (brut) ; semi-dry (usually labeled "dry") ; and sweet (doux).

Sparkling Burgundy

 Red wine made naturally sparkling by the same process as Champagne. Smooth, slightly sweet.

Other Sparkling Wines

Among other wines made by the Champagne process are Sparkling Moselle, Sparkling Muscat, and Sparkling Sauterne.

Carbonated Wines

A wide range of white and red wines, both dry and sweet, are made effervescent by carbonation and are therefore less expensive than naturally sparkling wines.



WINE *entertaining hints*

JUST A FEW OF THE MANY WAYS WINES MAY BE SERVED AS REFRESHMENTS.

At the Bridge Table

A tray of glasses and a bottle or carafe of sweet dessert wine like Muscatel. Serve wine alone or with cakes, small sandwiches or canapés.

For Afternoon Guests

With pound cake, biscuits, or crackers serve Tokay, Angelica, Madeira, well-chilled Sweet Sauterne or Sherry.

Cocktail-time

Serve Sherry or other appetizer wines. Their keener flavor makes them an ideal prelude to dinner.

In the Evening

Serve Port or Sherry (usually popular with men) and Muscatel, Tokay or Angelica (ladies' favorites) with crackers, cheese or nuts.

Winter Afternoons or Evenings

Any of the above—or hot spiced wine (mulled wine). Serve mulled wine from a bowl into cups, like a Tom-and-Jerry, or from a pitcher into glasses or cups. There is a recipe on Page 20.

Parties

Serve any dessert wine, or chilled Sauterne. Or serve cold wine punch (recipe on page 20). For special occasions like weddings, anniversaries, birthdays and receptions, it's the grand gesture to serve Champagne.

Hints on WINE buying

Rely On Your Wine Dealer

Until you have made your own decisions, let your dealer guide you in selecting your wines. Try different types and brands—until you find the wines you like best. Then note carefully the labels and insist on the same wines next time you buy. Most wines improve in the bottle and so many people like to buy wine by the case and store it away.

Your dealer carries both expensive and inexpensive wines—wines to suit every taste and pocketbook.

The Size Bottle to Buy

It is best to buy table wines in the size container which you'll empty in a few days after opening. Dry table wines are perishable (like milk) once opened to contact with air. They should be used within a week — sooner if the weather is warm. If you buy table wine by the gallon for economy's sake, decant it into smaller bottles and cork them. Dessert wines, like Port and Sherry, keep indefinitely.

Inexpensive Wine Cellar

A small, well-selected stock of wines can keep you prepared for any occasion. Here is an example of a well-balanced, inexpensive "wine cellar":

- 2 or 3 bottles of red table wine—like Claret or Burgundy.
- 2 or 3 bottles of white table wine—like Sauterne, Rhine Wine or Chablis.
- 1 bottle of appetizer wine—like Sherry or Madeira.
- 1 bottle of sweet red dessert wine—like Port.
- 1 bottle of sweet afternoon wine — like Muscatel, Angelica or Tokay.

Keeping WINE in your home

Most people buy their wine in small quantities—just as they need it. However, growing numbers are finding it a pleasant hobby to *collect* good wines.

Whether you live in a house or apartment, it is easy to arrange your own “wine cellar.” Wine responds to the way you treat it, so it is worth while to store it with care. The major requirements are that the place be:

Your Own Wine Cellar

1. Away from sunlight.
2. Of cool dry temperature (ideal is about 55°). Avoid storing wines close to hot water pipes or furnaces.
3. Where bottles can be stored on their sides. By placing the bottles in this position, the corks or caps are kept moist and tight—sealing out the air.

Almost any shelves, closet, or corner you have will do. Shown here and on the next page are two of the many types of wine shelves or racks which may be built if needed.

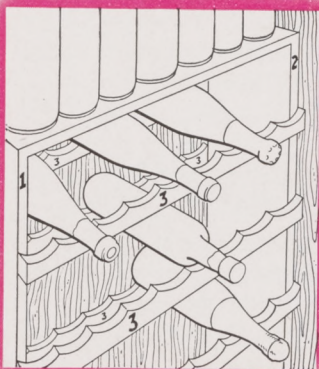


Build the lower shelves 12 to 14 inches high and any convenient depth. Bottles of table wines are best stored on their sides. Top shelves should be 15 to 18 inches high for dessert wines which may be stored standing upright. Bottles average 11 to 14 inches tall.

Store sparkling wines on the lowest (coolest) shelves, the white table wines next, then red table wines, with dessert wines on top.

Keeping WINE in your home

Because labels of table wines will be hidden, it is wise to mark bin sections with names and types of wine for easy reference.



The unique arrangement shown at the left is particularly suitable for apartments and small homes where space is at a premium. It can easily be built with mill-standard scalloped molding boards to a size that fits compactly into your closet.

For vertical side-pieces (No. 1 and No. 2), use two 1" x 6" boards — slightly shorter than height of closet door.

Horizontally to these pieces, nail strips of scalloped molding (scalloped side up) for front and back supports for bottles (No. 3). These strips form your shelves and should be of a length that will fit easily into your closet. The rows of shelves are about eight inches apart.

Make sure the strips are parallel and the scallops match so bottles will lie straight.

Place this frame in closet and then fill with your wine bottles.

This arrangement is ideal in that it allows storing bottles on their sides with the necks slightly lower than the base of the bottles.

Dessert and appetizer wines will keep in a decanter, but not table wines. *Remember that table wines are perishable — they keep only a few days after the bottle has been opened and the wine exposed to air.*

WINE *for Mixed Drinks*

Because they are inexpensive, easy-to-make and delightfully moderate refreshments, mixed wine drinks are becoming increasingly popular. They are nice for any occasion — for the party, reception, wedding or whenever friends drop in.

Any wine you prefer can be used in mixing most wine drinks — both summer drinks and hot spiced ones for winter.


Here are examples of mixed wine drinks for a starter:

Wine Collins (Wine Lemonade)

To half a tall glass of your favorite wine — red or white — add juice of $\frac{1}{2}$ lemon or one lime, ice cubes, sugar if desired. Fill with sparkling water and stir well.

Wine and Soda

Half fill a tall glass with your favorite wine — either red or white; add plenty of ice cubes and enough sparkling water to fill the glass.



Tall, cool and refreshing —
Wine and Soda drinks may
be made with either
red or white wine

WINE for Mixed Drinks

Hot Spiced Wine (Mulled Wine) de luxe

**½ cup granulated sugar,
or more to taste**
½ cup water
1 lemon, sliced
1½-inch stick of cinnamon
18 whole cloves

1 cup of strained orange juice
**2 cups canned unsweetened
pineapple juice**
**1 bottle (3½ cups) Burgundy
or Claret Wine**

Boil sugar, water, sliced lemon and spices together for 5 minutes. Then strain into double boiler and add fruit juices. When hot, add wine and continue to heat till mixture bubbles, but do not let boil. Serve very hot, garnishing glasses or cups with orange slices, if desired. Makes about 6½ cups, serving 9 to 12.

Port Wine Negus

Rind and juice of half a lemon **1 pint (2 cups) Port Wine**
1 tbsp. sugar, more to taste **½ cup boiling water**

Pare off yellow rind of half a lemon in thin strips, put into double boiler with sugar and wine, and heat, stirring until sugar is dissolved. When hot, add boiling water, and strain into pre-heated pitcher. Add more sugar if needed. Serve in glasses or cups, with or without a dash of nutmeg. Serves 6.

Party Punch

Boil together for 5 minutes ½ cup sugar, ¾ cup water, 6 strips of lemon peel, 12 cloves, 3 inches stick cinnamon. Strain, cool; add 1 cup orange juice, 1 cup canned unsweetened pineapple juice, ½ cup lemon juice, 1 bottle (3½ cups) Claret or Burgundy Wine, 1½ cups carbonated (or charged) water. Pour over block of ice in punch bowl. Float orange and lemon slices on top. Makes 2 quarts (8 large or 16 small glasses).

WINE *in* Cooking

The purpose of wine in cooking is that of seasoning and flavoring. Wine contains certain salts and sugars which point up the goodness of the food—bring out flavors usually hidden. The wine alcohol evaporates in cooking.

In ordinary cooking with wine you do not have to follow a recipe. When you add your other seasoning, pour in a little wine as well. Wine can improve the



WINE *in Cooking*

flavor of almost any dish — just try it on prosaic dishes like hamburger and baked beans.

To cook successfully with wine here's all you need to know: The wines which go best with certain types of food at the table, most always go best with those foods in cooking. For example:

Cream Soups

You'll most likely prefer Sherry in cream soups — whereas in clear soups, you'll prefer Claret or Burgundy. Add wine to suit your taste shortly before removing soup from the heat.

Shellfish and Creamed Dishes

These are flavormates with Sherry. Add wine to taste just a few minutes before removing from the heat.

Chicken and Fish

The delicate flavor of chicken and fish is best brought out by a dry white wine—like Sauterne. While roasting chicken, baste it occasionally with $\frac{1}{4}$ cup melted butter and $\frac{3}{4}$ cup of Sauterne. Roast turkey takes on added flavor (and browns better) when basted with Claret or Burgundy.

Red Meats

These call for the richness of a red table wine. For instance, use a cup of Claret to replace part of the liquid you ordinarily add to a pot roast or stew. Try baking a ham in Burgundy. And basting a roast of beef with a red table wine will greatly enhance its flavor.

Desserts and Fruit

These combine best with sweet wines like Sherry, Port and Muscatel. Try pouring a little Sherry over a sectioned grapefruit half — or adding 1 to 2 tablespoons of Muscatel to each cup of mincemeat when you are making mince pies.

WINE *in Cooking*

*Here Are a
Few More
Hints*

Keep a bottle each of Claret or Burgundy, Sauterne, Sherry and Port on your kitchen shelf. These are the most distinctive flavors — the ones you will want to use most often in your cooking.

Avoid cooking any mixture containing wine over a high flame. The delicate flavor of wine is reduced by boiling. To prevent dishes that combine cream and wine from curdling, cook them over hot water.

*To Make
Cheaper Cuts
of Meat
Tender*

Wine not only improves flavor—it alters the texture and softens tough, stringy meats. Try marinating cheaper cuts of meat for a few hours in red or white wine — they'll be tender and delicious!

Wine used in cooking need not be expensive . . . for any wine left over from the table will do. Or when serving wine for dinner, open it early and use the same wine in your cooking.

In warm weather, an opened bottle of table wine keeps better when you add 2 or 3 drops of olive oil which seals it from the air. (You do this, of course, only to wines you use in cooking.)

If you are interested in unusual wine recipes or new ways to cook with wine, write for the free Wine Cook Book — packed full of home-tested recipes. Address the Wine Advisory Board, 85 Second Street, San Francisco.

Foibles and Fancies of F

The serving of wine is as easy and simple as the serving of any other beverage. Enjoyment is the thing. You are perfectly correct in serving the wines you and your guests like best, in any way or at any time convenient.

There are certain formal wine customs—some of them quite practical—but these are considered “in order” only on very special occasions. And even these are not rigid.

Serving One Wine Is “Correct”

At luncheons, it is customary to serve only one wine. This should be a light table wine that will blend well with all the courses. The main dish should determine whether it is a red or white wine. Remember that red table wines go best with red meats; white table wines best with white meats such as fish and chicken. Rhine Wine, Chablis, Sauterne, Burgundy or Claret are good luncheon choices.

Likewise, at informal dinners it is customary to serve one wine throughout the meal. When one wine is served, it is poured as soon as the first course is begun.

On the other hand, if you should ever want to go very formal, as at a banquet, you can serve just as many wines as you like.

When a different wine is served with each course, they are usually matched like this:

Sherry or Champagne with hors d'oeuvres — Sherry or Madeira with soup — Dry white table wine with the fish or shellfish — A second table wine with the entree, red or white according to the kind of food — A third table wine or sparkling wine with piece de resistance — A sixth wine (any sweet wine) with dessert — A seventh wine (like Port or Burgundy) with cheese.

of Formal WINE Serving

The Choice of Wine Glasses

Wine has the same flavor from any glass. If you have wine glasses use them — they're decorative. In the main there are but two kinds of wine glasses: large (4 to 6 ounces) for the table wines, and small glasses (2 to 3 ounces) for the dessert and appetizer wines.

For very formal and elaborate service, there are two more types of glasses—for Champagne and for Sherry. These are illustrated here along with the two main types —



Table Wines
4 to 6 oz.



*Dessert and
Appetizer Wines*
2 to 3 oz.

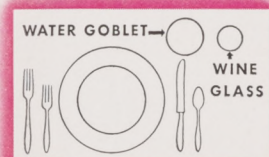


Champagne
3 to 4 oz.



Sherry
2 to 3 oz.

Table-Set-up



Most Popular. In placing glasses on the table — as in all points of wine service — formality is the exception rather than the rule. Since most often you will be serving only one wine, just remember that the wine glass is placed on a line with and to the right of the water glass.



For elaborate dinners, no more than two wine glasses are on the table at any time. The glasses may be arranged in either of two ways:

1. Glasses set slightly to right of place and toward center of table. Water goblet on line with knife, one wine glass above and one to the right — forming a triangle.
2. Glasses are set in a straight line in front of and to the right of place — the water goblet and the wine glasses in that order.



For additional wines, glasses are exchanged as each course is finished and the next course is served.

*Customs and
etiquette*

During the centuries, certain traditions and customs have grown up around the serving of wine. These are interesting small points which may or may not be observed.

*Drawing
the cork*

The custom of drawing the cork at the table originated as a compliment to guests when a fine and special wine was opened in their honor. The mouth of the bottle is wiped before drawing the cork — to remove dust — and again after the cork has been drawn.

*Pouring
the wine*

The glasses need not be lifted from the table when pouring. A connoisseur takes great pains not to shake the bottle or disturb the wine while pouring. This is because some wine bottles, especially older wines, contain a natural "crust" or sediment. So, in order to retain perfect clarity in your wine do not shake the bottle before serving — just tilt gently and pour.

*Serving the
host first*

The custom of serving the host first is of early origin. The purpose was to allow the host to judge the wine quality before it was served to his guests. This tradition is often observed today in this manner:

The host's glass is first poured about one-third full . . . then the wine is served to the guests, beginning with the first lady on the host's right. After the ladies are served, the gentlemen are served, starting with the first gentleman to the host's right. Complete filling of the host's glass comes last.

*Glasses two-
thirds full*

It is customary to fill the glasses only about two-thirds full to bring out fully the delightful bouquet of the wine. And it is thoughtful to make sure that the guest's glass does not become empty during the meal unless he so signifies. It is quite correct to leave the bottle on the table.



Index

	Page		Page
Aging	4	Mulled Wine, Recipe	20
Angelica	13	Muscat	11
Appetizer Wines	6, 7	Muscatel	13
Barbera	9	Names of Wines	5
Barberone	9	Party Punch, Recipe	20
Blending	3	Port	13
Burgundy	9	Port Wine Negus, Recipe	20
Burgundy, Sparkling	14	Pouring	26
Buying, Hints on	16	Red Table Wines	8, 9
Cabernet	9	Refreshment Wines	12, 13
Carbonated Wines	14	Refreshments, Wines to Serve with	15
Care of Wine	16, 17, 18	Rhine Wine	11
Cellars	16, 17, 18	Riesling	11
Chablis	11	Sauterne	11
Champagne	4, 14	Sauterne, Sweet	11
Chianti, Red	9	Service	15, 24, 25, 26
White	11	Sherry, Dry	7
Claret	9	Process	3
Cooking, Wine in	21, 22, 23	Sweet	13
Customs, Serving	24, 25, 26	Sparkling Wines	4, 14
Dessert Wines	12, 13	Spiced Wine, Recipe	20
Dinner Wines	8, 9, 10, 11	Storage	16, 17, 18
Dinners, Wines to Serve	24	Table Set-up	25
Drinks, Recipes for	19, 20	Table Wines, Red	8, 9
Entertaining, Hints for	15	White	10, 11
Etiquette	24, 25, 26	Tokay	13
Fermentation	2	Traditions, Wine Serving	26
Glassware	25	Types of Wines	5
Growing of Wine	2	Vermouth	7
Hock	11	Vintage	2, 4
Luncheons, Wines for	24	White Table Wines	10, 11
Madeira	7, 13	Wine, Definition of	1
Making of Wine	2	Wine Collins, Recipe	19
Marsala	7, 13	Wine and Soda, Recipe	19
Moselle	11	Zinfandel	9

Published by The Wine Advisory Board, San Francisco

